

PCOR OPERATION PLANS FOR ORIENTAL TAKE OUT

EMPLOYEES

- ALL STAFF MUST ENTER FROM THE BACK ENTRANCE
- STAFF SHOULD BE USING FACE MASK PROPERLY
- TAKE STAFF'S TEMPERATURE WITH INFRARED THERMOMETER. IF OVER 100F, STAFF MUST BE SENT HOME
- STAFF MUST WASH HANDS THOROUGHLY FOR NO LESS THAN 30 SECONDS
- STAFF CAN THEN TIME IN AND PROCEED WITH THEIR WORK DUTIES
- FOH STAFF MUST SANITIZE HIGHLY TOUCH SURFACE.

CUSTOMERS

- ALL TABLES SHOULD BE 6FT APART OR SHALL BE TABLE DEVIDER FROM EACHOTHER
- STAFF AND CUSTOMERS SHOULD KEEP A RESPECTABLE DISTANCE DURING INTERACTIONS
- ALL CUSTOMERS MUST BE USING A FACE MASK PROPERLY UPON ENTRANCE
- UPON ENTRANCE CUSTOMER MUST GET TEMERATURE TAKEN AND LOGGED BY PIC (PLEASE BE SURE TO ALSO GET CUSTOMER'S NUMBER IN CASE ITS NEEDED FOR CONTACT TRACING)
- CUSTOMER MUST SANITIZE THEIR HANDS.
- NO CONDIMENTS, NAPKINS OR PLASTIC UTENSILS WILL BE ON TABLE. CUSTOMER MUST REQUEST
- PRIOR TO BEING GIVEN ANY ORDERS, STAFF MAY THEN PLACE AN APPROPRIATE NUMBER OF NAPKINS AND CHOPSTICKS ON TABLE
- STAFF MUST BE THE ONE TO RETRIEVE DRINKS FOR CUSTOMERS
- CUSTOMER MAY TAKE OFF MASK WHEN EATING OR DRINKING
- CUSTOMERS MUST HAVE THEIR MASK ON UPON LEAVING THEIR TABLES
- SHOULD A CUSTOMER LEAVE THE ESTABLISHMENT AND RE-ENTER, THEY MUST SANITIZE AGAIN.
- DISPOSE OF ANY TRASH ON TABLE IN THE PROPER TRASH BIN. MAKE SURE TO DISPOSE YOUR GLOVES AS WELL
- SANITZER TABLE AND CHAIRS AND ALLOW TIME IN BETWEEN BEFORE SEATING THE NEXT CUSTOMERS AT TABLE

MANAGEMENT